

Kveik Wheat IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (55.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2.5 kg (39.7%) | 85 % | 4 |
| Grain | Caramel Pale | 0.3 kg (4.8%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 10 min | 15.5 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 40 g | 0 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Amarillo | 40 g | 3 day(s) | 9.5 % |
| Dry Hop | Citra | 55 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 1000 ml | FM |